QUALITY FOOD STARTS HERE

US ARMY CULINARY ARTS PROGRAM

OBJECTIVES

1. Improve the overall quality of Army Food Service and training to the soldier.

2. Provide recognition for excellence in culinary arts.

3. Provide incentive for competitive food service programs within MACOMs. Recognition is in the form of certificates, medallions, engraved plaques, and trophies.

U S Army Culinary Arts Program

USACAT member competes at Ocean City, MD…take top pri

2 September

Army Center of Excellence,Subsistence

Culinary Arts Program

- Objectives of the Army Culinary Program.
- What is Culinary Art?
- What do the judges look for when they evaluate?
- How can we train to win?

4 September

Gold Medals

Gold Medal Standard

Well-planned, simple, cost-effective, and correctly portioned menus, presented beautifully, seasoned to perfection with the correct textural features, cooked to the correct degree, and served at the correct temperature, (piping hot or cold), will 99% of the time come out on top. But only if the kitchen team skills, utilization of resources, timing, organization, smartness, showmanship, and cleanliness are beyond reproach.

U.S. Army Team 2000

FINAL OLYMPIC PRACTICE AT KELLEY BARRACKS IN STUTTGART, GERMANY

USACAT Team Synergy

Advisors Critique

TEAM Vision Comes Alive

The "four seasons" theme, Culinary Olympics 2000

Apprentices and Coach Miller

USACAT 2000

Christmas Meal

USACAT Easter Meal

USACAT Easter Meal

Rock Sugar Coral

USACAT Autumn

USACAT Spring

Rock Sugar Coral

The Goal of Culinary Arts

Gold Medal Standard

Well-planned, simple, cost-effective, and correctly portioned menus, presented beautifully, seasoned to perfection with the correct textural features, cooked to the correct degree, and served at the correct temperature, (piping hot or cold), will 99% of the time come out on top. But only if the kitchen team skills, utilization of resources, timing, organization, smartness, showmanship, and cleanliness are beyond reproach.

GOLD

ANNUAL US ARMY CULINARY ARTS SHOW

1. IMPROVE THE OVERALL QUALITY OF FOOD SERVICE AND TRAINING TO THE SOLDIER

QUALITY FOOD,

BETTER TRAINED SOLDIERS

Installation of the Year

- 66% of the Score comes from these Categories where the food is evaluated on quality, presentation, safety, and taste:
  - Army Senior Chef of the Year - *1*
  - Army Junior Chef of the Year - *1*
  - Field Cooking Competition - *11%*
  - Nutritional Hot Food Challenge
  - Senior Contemporary - *11%*
  - Junior Contemporary - *11%*

Installation of the Year

- 44% of the score comes from these Categories where the food is evaluated on presentation, composition, correct preparation, serviceability, artistic achievement, originality, degree of difficulty, work involved - some of *this food is now tasted*:
  - A - **Cold food platter**, hors d'oeuvres, appetizers - *11%*
  - B - **Three 3-course menus**, restaurant or hot buffet platters - *11%*
  - C - **Dessert Platter**, Petit Fours, Dessert Plates, Edible Cake - *11%*
  - D - Centerpieces - *11%*
  - Recipes and Cost Analysis are required for all menus on cold table

Army Center of Excellence, Subsistence

Culinary Knowledge Bowl

New Competition Criteria in 2002

- KNOWLEDGE BOWL IOY Requirement - *11% of IOY*

- INSTALATION OF THE YEAR, Team Cold Table

- SENIOR CHEF OF THE YEAR - ACF Four-Course with knife skills

- JR CHEF OF THE YEAR - ACF Three-Course with knife skills

- FIELD / UGR - A, Team of 4 / Residual Enhancements / knife skills

- NUTRITI0N CHALLENGE - Team of 2

- MILITARY CHEF NATIONAL CULINARY CHAMPIONSHIPS

Competition Categories
Live Events

- Senior Army Chef of the Year - *ACF*
- Junior Chef of the Year - *ACF*
- Field Cooking Competition (live
- Nutritional Hot Food Challenge
- Ice Carving - *ACF*
- Contemporary Cooking and Pastry - ACF
- "Military Chef National Culinary Championship" *(must enter Mystery basket for 10, International for 10, and P)*

Field Competition

- **UGR - A - 50 Servings Pork or Chicken, plus residuals**
- **4 Member Team**
- **Two Phases**
  - **Knife Skills - 50 point**
  - **Meal Execution - 50 p**
- **ACF and Military Judges**
- **Time constraints**
- **Plates, Serving**
- **Use of Ingredients, Taste, Organization, Teamwork**

Definition of Culinary Arts

Culinary Arts

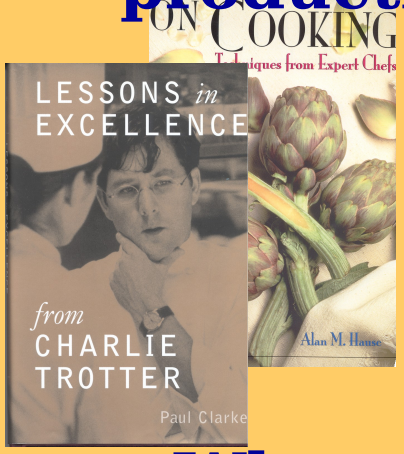
– **Food preparation in the pursuit of excellence i**
it's most pleasing, enjoyable, and satisfying form.

Movement beyond the preliminary level of culinary preparation requires inquiry into why ingredients and processes are used. The chef does not just produce dishes based on established standards. The goal of the culinarian is to create and innovate. (The Art and Science of Culinary Preparation, 1992)

Impact of Culinary Arts Training

- **Understanding and learning how to produce food allows the culinarian to produce quality products based on established procedures.**

– This is accomplished through the study of theory and by practicing skills basic to the production of food.



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– When study of theory is combined with supervised hands-on training, the culinarian will have achieved the preliminary level of understanding necessary to produce quality dishes.

27th U.S. Army Culinary Competition Results - March 2002

Installation of the Year

1st - Ft Bragg, NC
2nd - USAREUR
3rd - Ft Lewis, WA

Field Cooking
1st Ft Lewis, WA
2nd Ft Bragg, NC
3rd USAREUR

National Culinary Champion

SFC David Russ - Ft Bragg, NC

Chef of the Year

SFC Willie Meeks - Ft Bragg

JR. Chef of the Year

PFC Scott Graves -

27th U.S. Army Culinary Competition Results - March 2002

Culinary Knowledge Bowl Champions
Ft Drum, NY

Best in Centerpiece Category
SFC Benedict Tesoro, Ft Lewis, WA

Best in Contemporary Cookery Category
Tie- PFC Scott Graves - USAREUR
and SGT Joshua Sperl - FT Drum, NY

27th U.S. Army Culinary Competition Results - March 2002

Best in Cold Buffet Platters
PFC Scott Graves - USAREUR

Best in Pastry
MSG Guy Hermis - Ft Bragg, NC

Best in Hot Plates Shown Cold
SGT Michael Wriston - Ft Bragg, NC

ACF - (American Culinary Federation)

- **1992 - Sanctioning of the U.S. Army Culinary Arts Competition**
  - **compete against a standard/not each other**
  - **compete in ACF categories**
  - **competition and medals count towards chef certification (Certified Executive Chef = CEC)**
  - **ACF categories/rules are the same as internation**

Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges - 35 Points

- Mis En Place / Organization - 5 Poi
- Sanitation Procedures / Cleanlines
- Apprentice Coordination / Task Delegation - 5 Points
- Proper Utilization of Ingredients & Leftovers - 5 Points
- Timing of Service and Follow Up - 5 Points
- Cooking Techniques, Skills and Fundamentals - 10

Judges Evaluation

What do the judges look for?

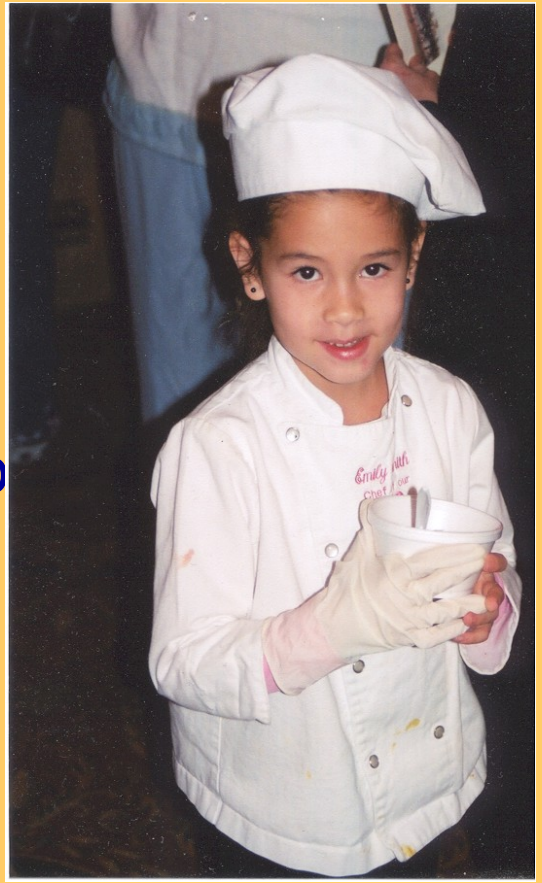
Live Cooking / Floor Judges

- Mis En Place / Organization - 5 Poir
  - Physical Setup - Table Arrangement - 1 point
  - Establishing priority of tasks - 1 point
  - Posting and following a plan - 1 point
  - Basic preparation - 1 point
  - Task orientation - 1 point

Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges



- Sanitation Procedures / Cleanliness - 5 points
  - Clean and orderly work station - 1 po
  - Personal hygiene - 1 point
  - Proper tasting procedures - 1 point
  - Proper heating and refrigeration - 1 point

Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges

- Apprentice Coordination and Task Delegation - 5 points
  - Assessment of capabilities - 1 point
  - Orientation and demonstration - 1 p
  - Monitoring of performance - 1 point
  - Communication and supervision skills - 1 point
  - Correct assignment of duties - 1 point

Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges

- Proper utilization of ingredients and leftovers - 5 points
  - Maximum use of items ordered - 1 point
  - Proper use of respective protein items and ingredients - 5 points
  - Cost efficiency - 1 point
  - Most productive use of food - 1 point
  - Minimum of waste and leftovers - 1 point

Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges

- Timing of service and follow up - 5 points
  - Menu turned in on time - 1 point
  - Proper timing of cooking items - 1 point
  - Five minutes per course for judges plate and display - 1 point
  - Follow up portions to be the same as judged plates - 1 point

Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges

- Cooking techniques, skills, and fundamentals - 10 points
  - Proper handling and storage of food and equipment - 1 point
  - Proper knife skill, using the right tool for the task - 1 point
  - Appropriate cooking method for respective meat, fish, and vegetable - 1 point
  - Maximum flavor extraction with the right cooking technique - 1 point
  - Skillful seasoning and use of herbs and spices - 1 point

Judges Evaluation

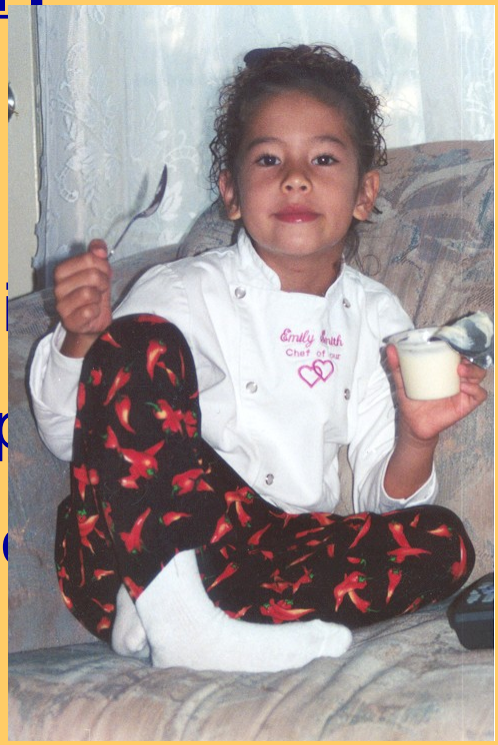
What do the judges look for?

Live Cooking / Floor Judges

- Cooking techniques, part two - 10 points
  - Maximum utilization of all products: no waste - 1 point
  - Proper sequencing of product cooking: sweat onions first - 1 point
  - Render fats properly - pincé - caramelize - simmer - blanch - refresh - keep things wrapped - 1 point
  - Hot plates for hot food; cold plates for cold food - 1 point

Judges Evaluation

What do the judges look for?



Tasting Judges - 65 points

- Service methods and presentation - 5 poi
- Portion size and nutritional balance - 10 p
- Menu and ingredient compatibility - 10 p
- Creativity - 10 points
- Flavor, taste, texture, and doneness - 30 points

Judges Evaluation

What do the judges look for?

Tasting Judges - 65 points

- Service methods and presentation - 5 p
  - Using the proper plate - 1 point
  - Hot food - hot plate - 1point
  - Cold food - cold plate - 1 point
  - Utilizing the plate's dimension, no food on the rim - 1point
  - Has the best presentation been used? - 1 point

Judges Evaluation

What do the judges look for?

Tasting Judges - 65 points

- Portion size and nutritional balance (part one) - 10 points
  - Proper portion size for a 4-5 course meal - 1 point
  - Balance of protein vs. carbo's and fat - 1 point
  - Proper color and freshness - 1 point
  - Vitamin retention - 1 point
  - Balanced menu - 1 point

Judges Evaluation

What do the judges look for?

Tasting Judges - 65 points

- Portion size and nutritional balance (part two) - 10 points
  - Total menu not to exceed 18-22 ounces of food - 1 point
  - Is the main item too big? - 1 point
  - Is the main item too small? - 1 point
  - Vegetables and starch balanced - 1 point
  - Sauce and garnish is correct - 1 point

Judges Evaluation

What do the judges look for?

Tasting Judges - 65 points

- Menu and ingredient compatibility 10 p
  - Is menu description correct? - 2 point
  - Is everything used from the market basket? - 2 point
  - Are the ingredients properly matched? - 2 point
  - Are the courses compatible? - 2 point
  - Are all ingredients used? 2 points

Judges Evaluation

What do the judges look for?

Tasting Judges - 65 points

- Creativity - 10 points
  - Has the food been used creatively? 2 points
  - Is there anything original? - 2 points
  - Has the food been presented creatively? - 2 points
  - Are there new combinations? - 2 points
  - Are there new tastes, presentations? - 2 points

Judges Evaluation

What do the judges look for?

- Tasting Judges - 65 points
  - Flavor, taste, texture, doneness - 30 points
    - Are tastes distinguishable between different ingredients, or do they taste the same? - 3 points
    - Is the taste what the menu indicated? 3 points
    - Is the texture what the cooking method said? - 3 points
    - Are there different textures that compliment? - 3 points
    - Are there texture clashes? - 3 points

Judges Evaluation

What do the judges look for?

- Tasting Judges - 65 points
- Flavor, taste, texture, doneness - 30 points
  - Are meats cooked to the proper doneness? - 3 points
  - Are vegetables cooked to the proper doneness? - 3 points
  - Is the cooking method properly followed? - 3 points
  - Are the flavors what was indicated by the menu? - 3 points
  - Did the protein item retain it’s integrity? - 3 points

Train to Win

How do we train to win?

- Tasting Judges - 65 points
- Kitchen / Floor Judges - 35 Points
- Total = 100 points
- Divide by 2.5
  - 24-27.99 = diplom
  - 28-31.99 = bronze
  - 32-35.99 = silver
  - 36-39.99 = gold
  - 40 = gold with distinction

Gold Medals

Gold Medal Standard

Well-planned, simple, cost-effective, and correctly portioned menus, presented beautifully, seasoned to perfection with the correct textural features, cooked to the correct degree, and served at the correct temperature, (piping hot or cold), will 99% of the time come out on top. But only if the kitchen team skills, utilization of resources, timing, organization, smartness, showmanship, and cleanliness are beyond reproach.

Gold Medals

Focus is on quality food preparation

Example of making improvements. The dishes above were improved by team interaction and great coaching from team advisors.

Training to Master the Fundamentals

1. Practice to achieve current standard

Practice to achieve the highest quality standards in every aspect of food service, from menu planning to meal service. Certified Master Chefs act as team advisors during practice sessions. Advisor's experience and critical assessment launch the team to a new standard.

2. Learn from advisors' feedback

Throughout practice sessions, advisors provide an objective opinion and stimulate team interaction. Together, advisors and team members identify ideas to perfect each dish. Once perfected, the dish is recorded, using digital photography.

3. Rehearse to new team-established standards

with new attitudes towards team-expected standards, the team rehearses to perfect their plan.

US ARMY CULINARY ARTS PROGRAM

Cold Food

- THEME - HOLIDAY, SEASON, REGIONAL
- MENU - GOOD HARMONY BETWEEN DISHES
  - COMPATIBLE INGREDIENTS AND FLAVORS
  - VARIETY OF SKILLS
- EXECUTION
  - CLEAN SLICING, KNIFE SKILLS, GLAZING
  - CORRECT DONENESS, CONSISTENCY

Photos From Olympics 2000

USACAT Teamwork - Marzipan Tree - SGT Villarreal, USAREUR

Proper Planning Drawings and Photos

Proper Planning and Documentation with Drawings and Photos

1. **Saves Time, Money, Confusion during stressful environment**
2. **Product needs, preparation - easier with visual record**
3. **Necessary to ensure you are not duplicating items, techniques, flavors, textures**
4. **Make assembly easier in busy, intense situations**
5. **Insure consistency**
6. **Part of the "Three-step method" to**

Proper Planning Drawings and Photos

Garnishing Techniques

Functional Batch Garnishes

These garnishes are edible food items that actually enhance the presentation of the product while enhancing the dining experience and value of food on the diners plate. They are normally small diced vegetables that always compliment the flavor of the dish which they garnish. They are always cooked and used heated if the food they garnish is served hot. Cold batch garnish is utilized to garnish cold foods.

Individual Garnishes

These garnishes are intended for single serving sized portions, for example, chicken breasts or fish fillets. They compliment the food they garnish in flavor, temperature, and eye appeal. They should enhance the eating quality and value of the food that the customer sits down to eat at the table.

Garnishing Examples

Functional Batch Garnishes

- **Enchiladas - sliced black olives and green onions**
- **Beef Stroganoff - sautéed mushroom quarters and pearl onions**
- **Chicken A La King - steamed peas, diced celery and carrots**

Individual Garnishes

- **Chicken breast teriyaki - grilled pineapple and green pepper**
- **Grilled steak - sautéed mushroom cap and tomato slice with parsley**
- **Baked herbed flounder with sautéed diced tomatoes, cucumbers, and dill**

Garnishing Examples

- **FUNCTIONAL BATCH**
  - **Maple Glazed Green Beans with Carrots and Almonds**
  - **Roast Turkey Breast with Fresh Chopped Parsley**
  - **Baked Pineapple Glazed Ham with Diced Pineapple Compote**
  - **Chive Whipped Potatoes with Diced Tomatoes and Parsley**
  - **Candied Yams with Orange Zest and**

Garnishing Examples

- **FUNCTIONAL INDIVIDUAL**
  - **– Sweet Potato Duchess with Walnuts, Marshmallows, and Apples**
  - **– Baked Chicken Breast with Glazed Apple Fans an Parsley**
  - **– Dill Baked Fish with Lemon Twists**
  - **– Grilled Steak with Sauteéd Mushroom Caps and Parsley**
  - **– Sweet Potato Pie with Whipped Cream**
  - **– Cheesecake with Strawberries**

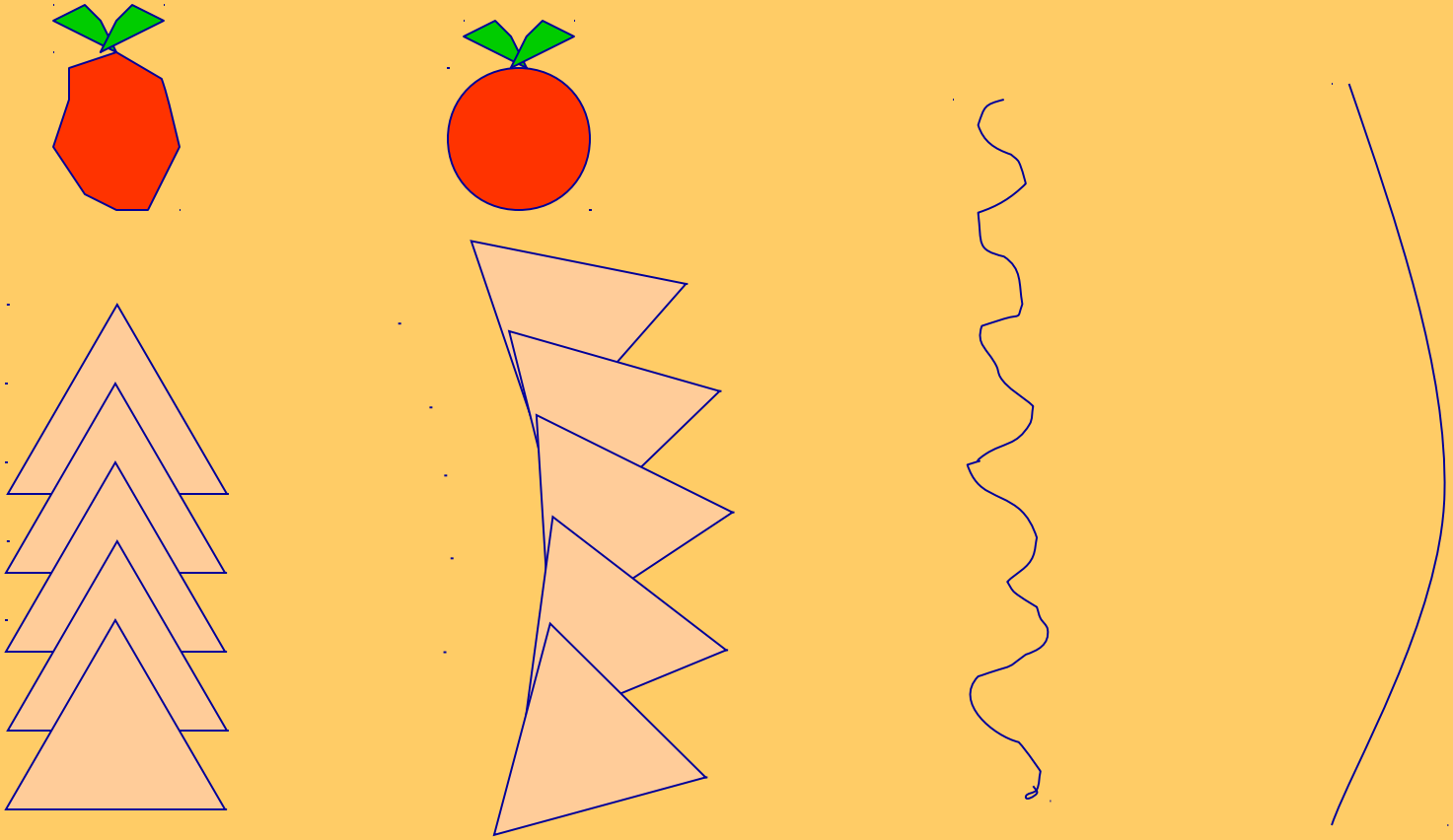
Garnishing Technique #3

- **DELIVERY SYSTEM**
  - **– Steamship Round with Au Jus, Dinner Rolls, and Creamy Horseradish Sauce**
  - **– Assorted Whole Desserts presented on a table with a server**
  - **– Bananas Foster and Cherries Jubilee with Ice Cream**
  - **– Dinner Rolls presented flowing from a wicker basket with whipped butter**
  - **– Sparkling Cider or Punch from a fountain**
  - **– Shrimp Cocktail served from an Ice Sculpture**

Food Presentation Techniques

- Character and Flavor
- Actual Presentation should fo
  - Balance
  - Line
  - Layout
  - Dimension / Height
  - Slicing / Angle slicing
  - Serviceability

Food Presentation



Weak Strong Weak Strong

FACT: The human eye is attracted to strong lines.

The Menu

- Same meat or poultry should not appear twice on one menu even if it is different preparation

- Cooking methods must be varied, don't follow poached fish with poached chicken

- Complimentary flavors must be ev

- Proper balance of textures should noticed

- Garnishes should be varied

- Colors should be alternated

The Menu

- **Menu should be written in clear, comprehensive language**

- **Classical garnishes such as lardons, mushrooms, and pearl onions in Beef Bourguignon are usually part of the dish and should not be considered the vegetable or starch**

- **Food should follow current nutritional standards**

- **Appetizers should be small in portion size and establish the theme of the meal to come**

Sample Menu Presentations

From The Chester Plantation Kitchen

Seared Polynesian Tuna with Mango [illegible]

Chesapeake Bay Scalloped Cakes with Warm Vegetable Slaw, and Creamy Dill Sauce...$9

Jumbo Shrimp Cocktail poached in seasoned liquid, and chilled, nestled atop crushed ice with Horseradish Cocktail Sauce...$10

Vegetable Turnover with herbed butter sauce...$7

SOUP

Fire Roasted Red Pepper Soup with Chive Cream...$6

SALAD

Mixed Greens Composition with grilled marinated portobello mushroom, Feta, oranges, strawberries, and citrus dijon dressing...$7

SIGNATURE MAIN COURSES

** Entrees accompanied by vegetable du jour and a choice of: whipped pea and potato puree, duchess sweet potatoes, wild rice and corn corn medley, or herb and garlic pasta*

Double cut BBQ Pork Chop with Southern Style Blackstrap Molasses Sauce...$22

Natures Bounty

Seared Foie Gras Hudson Valley
wild mushrooms, fried onion polenta, berry sauce
caramelized leek, white bean chive puree, chive cracker

Sea-Fest Melange in Manhattan Fish Consommé
brunoise vegetables, shellfish, and fish sausage
potato and bacon dumpling

Grilled Mushroom Composition
a medley of mushroom preparations romancing a citrus mignonette tossed
foundation of mesclin with sundried tomato and onion wfer gallette

Hunter's Jerked Venison
with roasted garlic mashed potatoes, pea puree
concasse of tomato and shallot
seasonal vegetables

Pistachio and Cherry Log Terrine
cherry and vanilla sauce

Christmas Capon Platter for Eight

Smoke Roasted Breast of Sage Infused Capon

Capon Thigh Pastrami

Chestnut, Blue Cheese, and Dried Fruit Salad

Terrine of Brine Cured and Simmered Giblets
With Fine Herbs and Pomcery Mustard Chaud Froid

The Menu
Hot Food 4-course

- **First and second course: Appetizer, soup, egg dish and salad - these are usually served before the main course.**

  - **Any two of the four are correct.**

  - **Salads may be served before or after the main course but not both.**

- **Third course: Main entrée - must be accompanied by appropriate vegetable garnishes**

- **Fourth: Dessert - hot or cold.**

The Menu
Cold Food 7-course

- **May consist of the following:**

1. Cold or hot hors d' oeuvre or appetizer

2. Soup - potage in a soup plate, clear soup in a cup

3. Fish or shellfish - depending on the entrée, a poultry item may be used

4. Palate cleanser no more than one bite, (acidic)

5. Main course - with appropriate vegetable garnish

6. A cold dish with salad or fine vegetable (may be served before or after entrée in modern service)

The Most Common Mistakes

1. Portion size too large (how much is enough?)

2. Menu does not use a variety of preparations, techniques (example)

3. Menus do not contain proper variety of textures (example)

4. Improper or confusing progression of the courses

5. Sliced pieces on platters or plates are not properly arranged (how should they be arranged?)

The Most Common Mistakes in Garrison Messes

balance of carbohydr
y much?)

7. Lack of accompanying sauces or dressing for menu

8. Improper descriptions of preparations on menu

9. Lack of theme and flavors throughout the meal

Menu

- FOUR COURSE MENU - HOT, COLD, HOT, COLD
- FLAVORS AND COMBINATIONS THAT ARE FAMILIAR
- AVOID BEING TOO SPECIFIC IN DESCRIPTIONS
- BELLS AND WHISTLES ARE FUN FOR EVERYONE
- NUTRITION (30% FAT, 50% CARBOHYDRATE, 20% PROTEIN)
- INCORPORATE DIFFERENT TEXTURES
- ADVANCED TECHNIQUES

MENU SAMPLE Category K

Roasted Stuffed Breast of Duck
with Duck Jus Lie (not Thyme Jus Lie)
Savory Wild Rice Blend
Green Beans with Shallots and Tomatoes
Leek Garnish, Glazed Orange Sections
Rye Cracker

27th Annual
Us Army Culinary Competition

- TRADITIONAL MENU
- DIFFERENT TECHNIQUES
- QUALITY FOOD

FOOD PREPARATION

MENU SAMPLE Category E

Contemporary American Cuisine 1st and 2nd course

Essence of Celery
Chiffonade of Leek and Diced Apple
Celery Seed and Herb Cracker

Seafood Melange
With a Vegetable Terrine, Tarragon Vinaigrette
Tossed Mesclun
and Roasted Red Pepper Coulis, Chive Oil
and a Savory Coux Paste Crisp

MENU SAMPLE Category E

Contemporary American Cuisine 3rd and 4th course

Filet of Ostrich on an Aisago Cheese Polenta
And Tomato Mushroom Ragout
with Thyme and Rosemary Infused Jus Lie
Bernaise Sauce
Medley of Vegetables

Cream Moule
Accompanied by a Cinnamon Spiced Syrup Sauce
with Orange Sections and Strawberries
Almond Tuille Cookie

MENU SAMPLE Category A

Pacific Rim Seared Ahi Tuna With Mango Daikon Salad

Chilled Grilled Shrimp Terrine With Potato Caper Salad

Vegetable and Chevre Terrine With mesclun in light vinaigrette

Cured Lamb Sausage With Eggplant and Garlic

Smoked Cured Salmon and Cream Cheese Gallette With Asparagus and Dill

Chicken Liver Galantine With Truffle Trimmings and Patty Pan Salad

Composition Salad

MENU SAMPLE Category B

Picnic Salad Composition
Potato, Coleslaw, and Pasta Salads
Accompanied by a Deviled Egg and Pickle
Terrine
Potato-Herb Crisp

Barbecued Pork Chop
Baked Beans, Collard Greens, Corn Bread
Johnny Cake

Strawberry Charlotte
with Chocolate Decoration and Strawberry
Sauce

MENU SAMPLE Category B

MENU SAMPLE Category C

Cold Buffet Desserts

Trio of Pears Dessert Platter

Pear and Bavarian Cream Terrine
With Chocolate Jocande and Chocolate Curls
Citrus Poached Spiced Pears with Pistachio Paste
Gran Manier, Raspberry Truffle Pears
Pistachio Tuile

Currant Sauce Orange Sauce

Pastry Components

- **Creamy, Meaty, Crunchy - Essential Textures**
- **Sauce consistency**
- **Clean Finish with no hassle**
- **Extremely important because it is the last dish and judges remember it the most**
- **Have basic recipes printed out so you can delegate**
- **Keep it simple and execute well**
- **Cold plate or Hot plate**
- **Variety of Skills**

Pastry Components

- **Creamy, Meaty, Crunchy - Essential Textures**

Pastry Recipes

- **Have basic recipes printed out so you can delegate**

- Tuille:

2 oz flour
2 oz powdered sugar
2 oz melted butter
1 egg white
chopped nuts to sprinkle on before baking
extra powdered sugar for dusting
cocoa if chocolate tuille striping is desired

Pastry Recipes

- **Have basic recipes printed out so you can delegate**

- Syrup Sauce:

1 liter water
800 grams sugar
fresh lemon juice
cinnamon stick
cloves
fresh fruit slices, wedges, or orange sections

Petite Fours

Photos to Learn From

Olympic 2K Cakes

Showpieces

- Many mediums may be used

- Stay away from artificial materials except as permitted for structure and support

- Molds do not demonstrate talent or creativity - AVOID

- Show animation or activity if possible to excite the viewer

10 Most Common Mistakes Pastry

1. **Portion size too big or small - 1 1/4 oz. Petite fours, 3.5 oz. Dessert**
2. **Coating too thick or sloppy**
3. **Thickness of rolled or piped items too thick**
4. **Improper use of glazes**
5. **Lack of imagination and overly complex presentation**

10 Most Common Mistakes Pastry

6. Oversized centerpieces. Quantity and size do not show quality

7. Individual dessert plates - overdone or not enough “philosophy”

8. Improper use of colored sugar, too much color used

9. Poor layout of plates and platters. Keep with the elements of flow, focal point, heights and dimension, balance, and strong lines.

10. Failure to maintain the integrity of the dessert

Ice Carving

- DESIGN ORIGINALITY
- TEMPLATES, PAPER, PLASTIC
- USE OF TOOLS
- SAFETY
- FINISHED LOOK
- PRACTICE THE PIECE FOR TIME AND EXECUTION

Army Center of Excellence,Subsistence

Ice Carving - Kyoto, Japan 2002

Key Points for Success

- ✔ KEEP MENU FAIRLY SIMPLE
- ✔ PREPARE FOOD YOU ARE FAMILIAR WITH
- ✔ FOCUS ON MASTERING THE BASICS
- ✔ STAY ORGANIZED
- ✔ HOT PLATES HOT, COLD PLATES COLD
- ✔ WORK WITH A SENSE OF URGENCY
- ✔ REHEARSE, GET FEEDBACK, REHEARSE AGAIN

Aspic Cleaning Kit

Photos to Learn From

Browning Potato from Exposure to Oxygen

Platter Chemise of Aspic

Photos to Learn From

Wear of Watch costs you points

Photos to Learn From

Sea Theme

Pastry Centerpiece in Pastillage

Seafood Melange

Good Platter Layout

Under-financed

Off-center plating

Ft Bragg Pastry - 2001

Army Center of Excellence, Subsistence

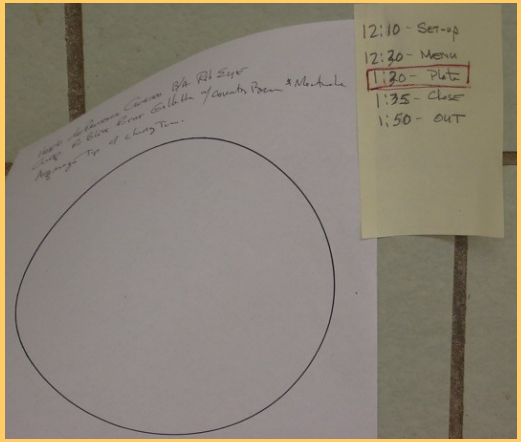
Professional Appearance

September

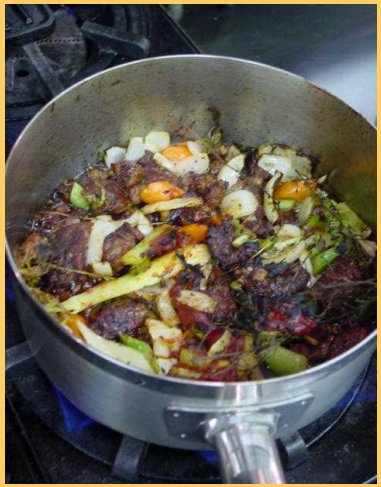
Cleanliness is a must!

Three entrees from same ingredients

Organization - building flavors



Total utilization of food products



Proper cooking techniques

Waste and usable food stored together cost you points

Organization and Professionalism

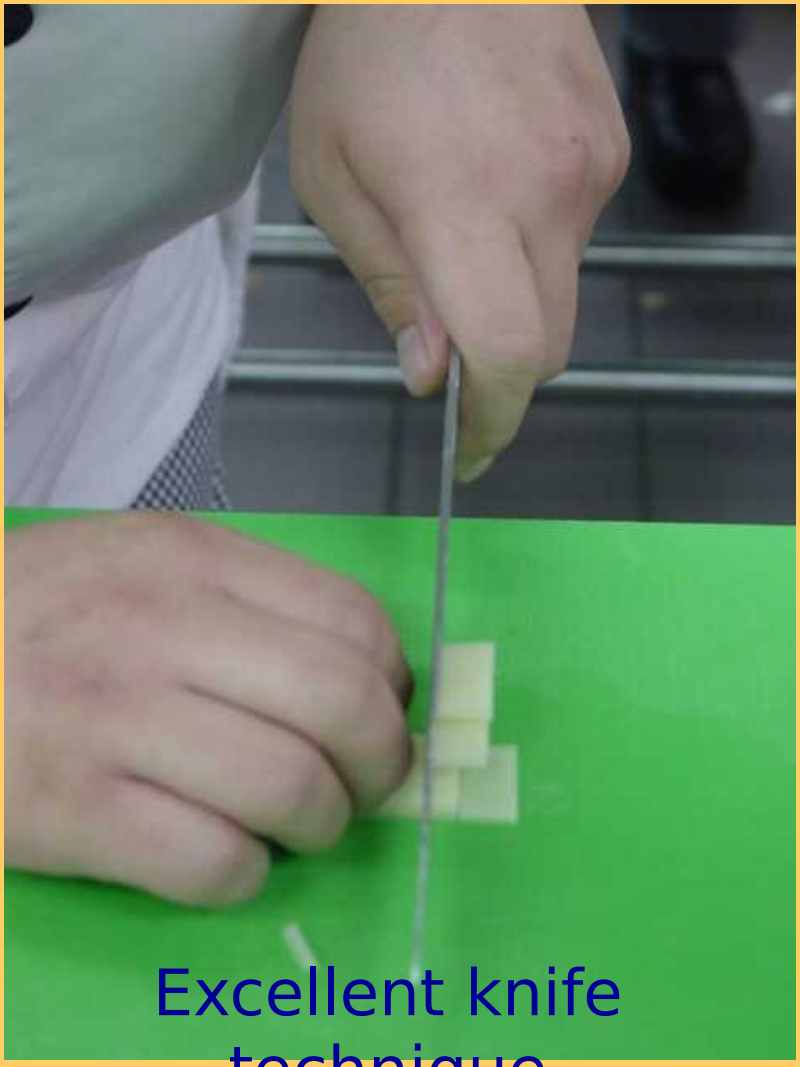
Excellence in Food Preparation

Building flavors and maximizing use of food product

Excellence begins with quality ingredients

Photos to Learn From

Don’t wear watches during food preparation.



Excellent knife technique

Photos to Learn From

Maximize use of ingredients

Build Flavors

Photos to Learn From

Organization

Photos to Learn From

Extracting maximum flavor from food product

Improperly cooked pork cost you points

Photos to Learn From

Messy and unorganized table

Good technique and sanitation

Photos to Learn From

Don’t garnish cooked food with raw vegetables

Knife grip and claw method

Photos to Learn From

Superior organization and product care

Photos to Learn From

Concasse Tomatoes

Turned Vegetables

Photos to Learn From

Good organization

Wrong knife is used here

USACAT Prepares for World Cup May 02

USACAT Schedule 2002

May 02 - Culinary World Cup Menu Development - Ft Lee

July 02 - Practice Session, American Culinary Federation Symposium - Las Vegas

October 02 - Practice Session, Ft Wayne, IN

November 02 - Culinary World Cup, Luxembourg

Quartermaster

One in every five Quartermasters is a Cook

I AM QUARTERMASTER.

I can shape the course of con

Change the outcome of batt

Look at me: Sustainer of Soldiers . .

. Since 1775.

I AM QUARTERMASTER. I AM PROUD.

Army Center of Excellence, Subsistence

Army Culinary Program
Better Food and Training for Cooks

The United States Army Culinary Arts Program is about learning; striving to master the fundamentals of basic food preparation to produce consistent, high-quality food.

Focus is on flavorful, quality-food that can be reproduced for 500 soldiers or more.